

## COCKTAILS

All \$11

### Pisco Punch

*Pisco, Fresh Lime, Fresh Orange, Sugar, Fresh Pineapple, Bitters, Ginger Beer*

### Movie Star

*Flor de Cana 4yr Rum, Canton Ginger Liqueur, Fresh Lime, Orgeat*

### Aviation

*Plymouth Gin, Fresh Lime, Luxardo Maraschino*

### Dark & Stormy

*Rhum Clement VSOP, Fresh Lime, Bitters, Ginger Beer*

### Kiwi Lemon Drop

*Absolut Citron, Fresh Lemon Sugar, One Kiwi*

### Montparnasse

*Pays d'Auge Calvados, St. Germain Elderflower, Sauvignon Blanc*

### Infusion Solution

*Ask your bartender for today's feature.*

## BY THE GLASS

3oz/6oz

NV Blanc de Noirs 4.5/9

*Gruet Winery*

03 Blanc de Blanc 7/14

*Iron Horse*

NV Mirabelle Rose 6/12

*Schramsberg Vineyards*

08 Sauvignon Blanc 4.5/9

*Beckmen Vineyards*

07 Edelzwicker 4.5/9

*Navarro Vineyard*

06 Pinot Gris 5/10

*Adelsheim Vineyard*

06 Jezebel 5/10

*Daedalus Cellars*

07 Chardonnay 5.5/11

*Benziger Family Winery*

07 Pinot Noir, 6.5/13

*"Sea Slopes" Fort Ross Vineyard*

06 Syrah L'Hiver 5/10

*Copain Wine Cellars*

06 Zinfandel 5.5/11

*Quivira Vineyard*

02 Cabernet Sauvignon 7/14

*La Jota "Porcini Hill"*

06 Grignolino 6/12

*Heitz Wine Cellars*

## DINNER MENU

### STARTERS

#### FRENCH ONION SOUP

Cave Aged Gruyere Crouton  
9

#### CHOPPED FARMERS MARKET VEGETABLE SALAD

Sweet Garlic Vinaigrette,  
Grated Parmesan Cheese, Brioche Crumbs  
11

#### BUTTER LETTUCE SALAD

Shaved Radish, Sourdough Croutons, Green Goddess  
9

#### PLOUGHMAN'S BOARD

Daily Selection of Meat and Cheese, Grainy Mustard  
12

#### BAKED LITTLE NECK CLAMS

Bacon, Garlic, Parsley  
12

#### SAUSAGE & PRETZEL

Grilled Caggiano Beer Sausage, Housemade Soft Pretzel  
11

#### GREEN ASPARAGUS SALTIMBOCCA

American Prosciutto, Sage, Lemon Cream, Cave Aged Gruyere  
9

### ENTREES

#### FISH & CHIPS

Anchor Steam Battered Cod, Chickpea Fries, Spicy Aioli  
16

#### ROASTED PETALUMA CHICKEN

Warm Fingerling Potato Salad, Artichokes,  
Leek Puree, Roasted Lemon Vinaigrette  
18

#### GRILLED BERKSHIRE PORK CHOP

White Beans, Sauteed Greens  
20

#### URBAN TAVERN BURGER

Hobbs Bacon, White Cheddar, Grilled Onions,  
Potato-Onion Fries  
15

#### STEAK & FRIES

Sausalito Springs Watercress, Housemade Steak Sauce,  
Allium Butter  
19

#### BOWL OF GRITS

Connie's Wild Mushrooms, Confit Garlic,  
House Made Goat Cheese, Arugula  
15

#### BRAISED BEEF SHORT RIBS

Red Wine, Potato Puree, Peas and Carrots, Fresh Horseradish  
22

#### NATURA BOTTLED WATER

*We proudly serve still and sparkling mineral water using the  
Natura water purification system.*

*Unlimited sparkling water \$3 per person.*

*Natura bottled still mineral water is free of charge.*

## DRAFT BEER

All \$5

### Anchor Steam Beer

San Francisco, CA

### Sierra Nevada Pale Ale

Chico, CA

### Boston Lager, Samuel Adams

Boston, MA

### Pyramid Hefe Weizen

Berkeley, CA

### Blue Paddle Pilsner

Fort Collins, CO

### Urban Cider

*Your favorite domestic beers are  
available by the bottle*

## SMALL BITES

\$5 Each

3 for \$13

Trio of Deviled Eggs

House Pickled Vegetables

House Marinated Olives

Warm Cheese Jimmy's

Hobbs Bacon "Tato Tots",

Classic Heinz Ketchup

Chickpea Fries, Spicy Aioli

## SIDES

\$6 each

Hand Cut Potato/Onion Fries

Market/Farm Vegetables

Anson Mills Grits

## PRIX FIXE

Try our Prix Fixe Menu

3 Course Dinner 34.95

Wine Pairing 19.95

## PRIVATE DINING

Urban Tavern offers two unique private dining rooms. The Morgan Dining Room is an intimate, warm and inviting space highlighted by reclaimed wood structural beams, floor-to-ceiling glass walls and beautiful artist series decorative mirrors.

The Morgan Dining Room is perfect for parties of 10-45 diners. For more space we have the Cheval Room which can seat 100 and may also be arranged for cocktail receptions of up to 150. To arrange a private dining reservation, please call Kyle McKibbin at 415-859-6984.

**SPARKLING WINE**

NV	Blanc de Noir, New Mexico, <b>Gruet</b>	36
01	Chauvignon Blanc de Noir, Napa Valley, <b>Sjoebloom</b>	45
NV	Mirabelle Brut, California, <b>Schramsberg</b>	58
03	Blanc de Blanc, Green Valley, Russian River, <b>Iron Horse</b>	75

**WHITE WINE BY THE HALF BOTTLE**

06	Pinot Gris, Willamette Valley, <b>Adelsheim</b>	21
07	Pinot Blanc, Carneros, <b>Robert Sinskey</b>	26
06	Esprit de Beaucastel Blanc, Paso Robles, <b>Tablas Creek</b>	39
06	Chardonnay Bien Nacido Block 11, Santa Maria Valley, <b>Qupe</b>	30
05	Chardonnay Cote Sud, Willamette Valley, <b>Domaine Serene</b>	50
05	Chardonnay, Carneros, <b>Lynmar</b>	46

**WHITE WINE BY THE BOTTLE**

**Oregon**

06	Pinot Gris, Willamette Valley, <b>Adelsheim</b>	44
06	Jezebel Blanc, Oregon, <b>Daedalus</b>	46
06	Riesling Dry Reserve, Willamette Valley, <b>Chehalem</b>	48
06	Riesling Dr. Bergstrom, Willamette Valley, <b>Bergstrom</b>	60
06	Chardonnay, Willamette Valley, <b>Rex Hill</b>	42

**California - Mendocino**

07	Edelzwicker, Anderson Valley, <b>Navarro</b>	38
07	Riesling, Potter Valley, <b>Chateau Montelena</b>	45
08	Kathleen's Vineyard Sauvignon Blanc Lake County, <b>Ceago</b>	37

**Sonoma**

07	Côte du Lune Blanc, Saralee Vineyard, <b>Arrowood</b>	51
06	Gewurztraminer, Russian River Valley, <b>Z-mor</b>	70
07	Chardonnay, Sonoma County, <b>Benziger</b>	42
06	Chardonnay, Russian River Valley, <b>Porter Bass</b>	85
05	Chardonnay, <b>Hanzell</b>	125

**Napa**

06	Sauvignon Blanc, <b>Joseph Phelps</b>	68
06	Chardonnay, Spring Mountain, <b>Keenan</b>	57
05	Chardonnay, Mount Veeder, <b>Mayacamas</b>	75
07	Abraxas, Carneros, <b>Robert Sinskey</b>	72

**North Central Coast**

05	Marsanne The Pinnacles Estate, Chalone, Monterey, <b>Michaud</b>	60
04	Chardonnay Estate, Santa Cruz Mountains, <b>Mount Eden</b>	96

**South Central Coast**

06	Chenin Blanc, Santa Maria Valley, <b>Foxen</b>	45
06	Chardonnay Estate, Arroyo Grande, <b>Talley</b>	65
05	Rousanne, Paso Robles, <b>Tablas Creek</b>	60
08	Sauvignon Blanc, Santa Ynez Valley, <b>Beckmen Vinyards</b>	38
06	Happy Canyon Sauvignon Blanc, Santa Ynez Valley, <b>Fiddlehead</b>	55
05	Tocai Friulano <i>Borgo Buono Natale</i> , <b>Clendenen Family</b>	36

Urban Tavern's wine philosophy is to serve wines sourced from vineyards close to us, which are farmed sustainably and most importantly, are delicious and accessible food wines. We believe that too much alcohol or astringency can get in the way of enjoying the play between your plate and your glass.

Every day we will feature a winery that is new or that we feel is up to something special.

**Please ask your server for daily features.**

Enjoy every bottle in the house at half price  
Sundays from 5:00 p.m.

**RED WINE BY THE HALF BOTTLE**

06	Pinot Noir, Willamette Valley, <b>Penner-Ash</b>	55
05	Pinot Noir Mills Valley, Mt Harlan, <b>Calera</b>	47
06	Lucia Pinot Noir, Santa Lucia Highlands, <b>Pisoni</b>	42
05	Pinot Noir Leras Family Vineyard, <b>Papapietro</b>	60
05	Lytton Springs Zinfandel, <b>Ridge</b>	40
05	Affinity Cabernet Sauvignon, Napa, <b>Robert Craig</b>	45
04	Cabernet Sauvignon, Alexander Valley, <b>Stonestreet</b>	48
05	Estate Cabernet Sauvignon, Napa, <b>Plumpjack</b>	96
04	Cigare Volant, Bonny Doon, <b>Santa Cruz</b>	26

**RED WINE BY THE BOTTLE**

**Washington**

05	Merlot, Columbia Valley, <b>L'écôle 41</b>	65
05	Three Vineyard, Red Mountain, <b>Hedges</b>	52
06	Abondante, Columbia Valley, <b>Sineann</b>	48

**Oregon**

05	Pinot Noir Leland Vineyard, <b>Erath</b>	90
06	Pinot Noir Chehalem Mountain, Willamette Valley, <b>Vidon</b>	88
07	Pinot Noir Estate, Eola-Amity Hills, <b>Bethel Heights</b>	62
06	Pinot Noir, Cuvee du Tonnelier, <b>Brick House</b>	85

**California - Mendocino**

06	Syrah L'hiver, <b>Copain</b>	42
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**Sierra Foothills**

05	Zinfandel Fiddletown Vineyard, Amador, <b>Renwood</b>	50
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**Sonoma**

05	Pinot Noir Olivet Grange, Russian River Valley, <b>Inman</b>	90
07	Pinot Noir "Sea Slopes", Sonoma Coast, <b>Fort Ross Vineyard</b>	48
06	Pinot Noir M, Sonoma Coast, <b>Hirsch</b>	98
07	Pinot Noir, Sonoma Coast, <b>Flowers</b>	96
06	Pinor Noir, Russian River Valley, <b>Emeritus Vineyard</b>	65
06	Zinfandel, Dry Creek Valley, <b>Quivira</b>	45
04	Cabernet Sauvignon, Alexander Valley, <b>Stonestreet</b>	87
05	Cabernet Sauvignon Counterpoint, <b>Laurel Glen</b>	65

**Napa**

06	Grignolino, <b>Heitz</b>	45
05	Merlot, Oakville, <b>Swanson</b>	56
04	Proprietary Red, <b>Viader</b>	165
05	Syrah , <b>Elyse</b>	66
06	Mountain Cuvee, <b>Chappellet</b>	57
04	"Belle Cousine", Los Carneros, <b>HdV Winery</b>	68
00	Cabernet Sauvignon, Dry Creek District, <b>Georg Rafael</b>	80
00	Cabernet Sauvignon, Spring Mountain, <b>Philip Togni</b>	190
02	Cabernet Sauvignon Porcini Hill, Howell Mountain, <b>La Jota</b>	100
05	Affinity Cabernet Sauvignon, <b>Robert Craig</b>	90

**North Central Coast**

05	Grenache Wild Horse Road Vineyard, Monterey, <b>Marilyn Remark</b>	90
04	Sangiovese The Pinnacles Estate, Chalone, Monterey, <b>Michaud</b>	66
03	Cigare Volant, Santa Cruz, <b>Bonny Doon</b>	62
96	Monte Bello, Santa Cruz, <b>Ridge</b>	265

**South Central Coast**

07	Cuvee Le Bec, Santa Maria Valley <b>Beckmen Vinyards</b>	42
03	Rhone Blend, Santa Maria Valley, <b>IO</b>	85
05	Syrah Hilltops, Santa Ynez Valley, <b>Stolpman</b>	90

Please ask for our reserve list.